Gas Range Owner's Manual

AR03100*

* Additional alphanumeric characters representing other models in series may follow each model number.

Please Read Manual Before Operating Range

Installer

Leave this manual and other literature with consumer for future use.

Customer

Keep these instructions for future reference. If appliance changes ownership, be sure this manual accompanies range.

Para recibir un manual en español gratis, envíe por correo o por fax su nombre, dirección, y número de modelo a:

Amana Appliances
Consumer Communications/Spanish Manual
2800 220th Trail
PO Box 8901
Amana, Iowa 52204-0001
USA
Número de fax 1-319-522-8158

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Model Identification

Complete enclosed registration card and promptly return. If registration card is missing, call Consumer Affairs Department at 1-800-843-0304 inside U.S.A. 319-622-5511 outside U.S.A. When contacting Amana, provide product information located on rating plate. Rating plate is located on the oven frame behind broiler door. Record the following:

Model Number: _____
Manufacturing Number: _____
Serial or S/N Number: _____
Date of purchase: _____
Dealer's name and address: _____
_____
_____

Parts and Accessories

Purchase replacement parts and additional accessories (e.g., refrigerator shelves, dryer racks, or cooktop modules) over the phone. To order accessories for your Amana product, call 1-800-843-0304 inside U.S.A. or 319-622-5511 outside U.S.A.

Service

Keep a copy of sales receipt for future reference or in case warranty service is required. Any questions or to locate an authorized servicer, call 1-800-NAT-LSVC (1-800-628-5782) inside U.S.A. 319-622-5511 outside U.S.A. Warranty service must be performed by an authorized servicer. Amana, also recommends contacting an authorized servicer if service is required after warranty expires.

Asure™ Extended Service Plan

Amana offers long-term service protection for this new range. Asure™ Extended Service Plan is specially designed to supplement Amana's strong warranty. This plan covers parts, labor, and travel charges. Call 1-800-528-2682 for information.

IMPORTANT SAFETY INFORMATION

⚠ WARNING

To reduce the risk of the appliance tipping, it must be secured by a properly installed anti-tip bracket. To make sure bracket has been installed properly, follow the procedure in the "Installing Anti-tip Bracket" section for this manual. Bracket must be engaged in the rear corner of the range.

- ALL RANGES CAN TIP
- INJURY TO PERSONS COULD RESULT
- INSTALL ANTI-TIP BRACKET PACKED WITH RANGE
- SEE INSTALLATION INSTRUCTIONS

⚠ WARNING

To avoid death, personal injury or property damage, information in this manual must be followed exactly.

Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.

WHAT TO DO IF YOU SMELL GAS

- Do not try to light any appliance.
- Do not touch any electrical switch; do not use any phone in your building.
- Immediately call your gas supplier from a neighbor's phone. Follow the gas supplier's instructions.
- If you cannot reach your gas supplier, call the fire department.

Installation and service must be performed by a qualified installer, service agency or the gas supplier.

⚠ WARNING

To avoid personal injury, do not sit, stand or lean on oven door or oven drawer.

⚠ WARNING

To avoid risk of electrical shock, personal injury, or death, make sure your oven has been properly grounded and always disconnect it from main power supply before any servicing.

⚠ CAUTION

Do not obstruct the flow of combustion or ventilation air.

⚠ CAUTION

This appliance contains or produces a chemical or chemicals which can cause death or serious illness and which are known to the state of California to cause cancer, birth defects or other reproductive harm. To reduce the risk from substances in the fuel or from fuel combustion make sure this appliance is installed, operated, and maintained according to the instructions in this booklet.

IMPORTANT SAFETY INFORMATION

ALL APPLIANCES

1. Proper Installation —Be sure your appliance is properly installed and grounded by a qualified technician.
2. Never Use Appliance for Warming or Heating the Room.
3. Do Not Leave Children Alone—Children should not be alone or unattended in the area where the appliance is in use. They should never be allowed to sit or stand on any part of the appliance.
4. Wear Protective Apparel—Loose fitting or hanging garments should never be worn while using appliance.
5. User Servicing—Do not repair or replace any part of the appliance unless specifically recommended in the manual. All other servicing should be referred to a qualified technician.
6. Storage in or on Appliance—Flammable materials should not be stored in oven or near surface units.
7. Do Not Use Water on Grease Fires—Smother fire or flame, or use dry chemical or foam-type extinguisher.
8. Use Only Dry Potholders—Moist or damp potholders on hot surfaces may result in burns from steam. Do not let potholder touch burner. Do not use a towel or other bulky cloth.

OVEN

1. Use Care When Opening Door—Let hot air or steam escape before removing or replacing food.
2. Do Not Heat Unopened Food Containers—Build-up of pressure may cause container to burst and result in injury.
3. Protective Liners—Do not use aluminum foil to line oven bottom. Improper installation of these liners can cause fire.
4. Keep Oven Vents Ducts Unobstructed.
5. Placement of Oven Racks—Always place oven racks in desired location while oven is cool.
6. Do not touch the interior surfaces of the oven during or immediately after use. Do not let clothing or other flammable material contact the bake and broil burner.
7. Other areas of the oven can become hot enough to cause burns, such as vent openings, oven door, and oven racks.

SURFACE COOKING UNITS

1. Use Proper Pan Size—Select utensils having flat bottoms large enough to cover the surface burner flame. The use of undersized utensils will expose a portion of the burner flame to direct contact and may result in ignition of clothing. Proper relationship of utensil to burner will also improve efficiency.
2. Never Leave Surface Burners Unattended—Boilover causes smoking and greasy spillovers that may ignite.
3. Protective Liners—Do not use aluminum foil to line oven bottom except as suggested in the manual. Improper installation of these liners may result in a risk of electrical shock, or fire.
4. Glazed Cooking Utensils—Only certain types of glass, ceramic, earthware, or other glazed utensils are suitable for rangetop service without breaking due to sudden change in temperature.
5. Utensil Handles Should be Turned Inward and Not Extend Over Adjacent Surface Burners—To reduce the risk of burns, ignition of flammable materials, and spillage due to unintentional contact with the utensil, the handle of a utensil should be positioned so that it is turned inward, and does not extend over adjacent surface units.
6. Clean rangetop with caution. To avoid steam burns, do not use a wet sponge or cloth to wipe up spill on a hot cooking area.
7. Do not place aluminum foil or food packaged in aluminum foil directly on the flame.

Delayed Ignition

Surface Burners

Burner should ignite within 4 seconds. If burner does not ignite within 4 seconds turn control knob to *OFF* position and follow directions in “Cleaning Surface Burners” and “Before Calling for Service” section. Try burner again. If burner still does not ignite in 4 seconds, contact an authorized servicer.

Bake and Broil Burner Flame

Allow no more than 40–60 seconds before burner ignites and heat is felt. To check for heat, open oven door to first stop and place hand over oven door. If heat is not felt, turn temperature knob to *OFF* position. If burner repeatedly fails to ignite, contact an authorized servicer.

VENTILATION HOOD

1. Clean Ventilation Hood Frequently—Grease should not be allowed to accumulate on hood or filter.
2. When flaming foods under hood, turn fan off. The fan, if operating, may spread the flame.

In Case of Fire

Fires can occur as a result of over cooking or excessive grease. Though a fire is unlikely, if one occurs, proceed as follows:

Surface Burner Fire

1. Smother the fire with a nonflammable lid or baking soda, or use a Class ABC or BC extinguisher. Not water. Not salt. Not flour.
2. As soon as it is safe to do so, turn the surface burner controls to *OFF*.
   - As an added precaution, turn off gas supply.

Oven Fires

1. If you see smoke from oven, do not open oven door.
2. Turn oven control to *OFF*.
3. As an added precaution, turn off gas supply.
4. Turn on vent to remove smoke.
5. Allow food or grease to burn itself out in oven.
6. If smoke and fire persist, call fire department.
7. If there is any damage to components, call repair service before using range.

Precautions

- Do not cook food directly on rangetop surface, always use cookware.
- Do not mix household cleaning products. Chemical mixtures may interact with objectionable or even hazardous results.
- Do not put plastic items on warm cooking areas. They may stick and melt.
- Do not slide rough metal objects across rangetop surface. Scratching or metal marking can result.
- Do not use damp sponge or dishcloth to clean rangetop when range is hot. Steam from sponge or dishcloth can burn.
- Do not leave fat heating unless you remain nearby. Fat can ignite if overheated by spilling onto hot surfaces.
- Do not allow pots to boil dry as this can cause damage to cooking surface and pan.
- Do not use rangetop surface as a cutting board.

Packing Material

Remove protective packing material from range. Tape residue can be cleaned with a soft cloth and alcohol.

Range Location

Choose a location based on following factors.

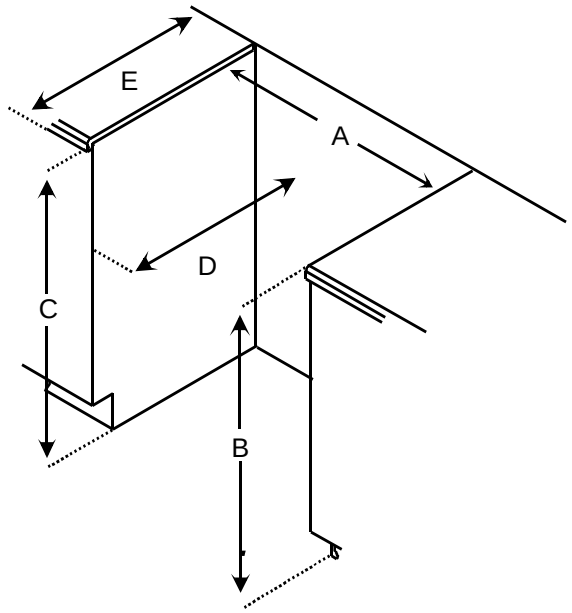
- Drafts caused by home heating and air conditioning and open doors or windows can disrupt ventilation air pattern. Range should not be installed near windows or doors.
- Make sure there is adequate space for proper installation.
- Carefully read all instructions before beginning installation.

Cabinet Opening

⚠ WARNING

To avoid risk of burns or fire by reaching over elements, cabinet storage space located above range should be avoided. If cabinet storage is provided, install a range hood that projects horizontally a minimum of 5 inches beyond the cabinet bottom to reduce the risk.

Range should extend approximately 2 inches from cabinet front to oven door handle. Use dimensions in figure below and shown in “Special Countertop Conditions” section to prepare cabinet opening.

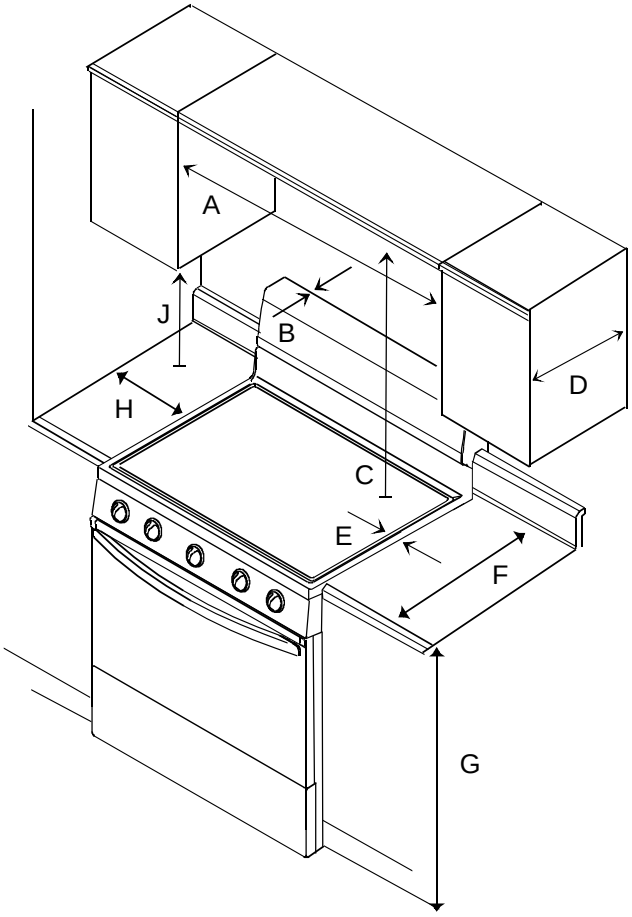


A—30 1/8 to 30 1/4 inches
B—36 inches standard
C—35 inches standard
D—24 inches standard
E—25 inches standard

Standard Cabinet and Countertop Height

Minimum Clearances to Combustible Surfaces

- Minimum clearance to rear wall is 0 inches.
- Minimum clearance to a vertical right or left side wall extending above cooking surface is 3 inches.
- Minimum clearance to countertop/cabinet on each side is 0 inches.
- Minimum of 30 inches between top of cooking surface and bottom of an unprotected wood or metal cabinet.
- 24 inches between cooking surface and protected wood or metal cabinet above range. Cabinet bottom must be protected by at least ¼ inch thick millboard with not less than No. 28 MSG sheet steel, .015 inch thick stainless steel, .024 inch thick aluminum, or .020 inch thick copper.



A—30 inches minimum
B— 0 inches
C—30 inches unprotected/24 inches protected minimum
D—13 inches
E—0 inches
F—25 inches maximum
G—36 inches maximum
H—3 inches minimum (Both sides of range)
J—18 inches minimum

Clearances to Combustible Surfaces

Special Countertop Conditions

Countertops such as ceramic tile tops cause cabinet and countertop to be higher than 36 inches. Follow instructions below when countertop is higher than 36 inches.

1. Raise leveling legs to maximum level.
2. Measure from floor to side trim. If measurement is less than height of countertop, floor must be shimmed.
3. Shim floor using a piece of plywood same size as range opening. Secure plywood to floor. Plywood must be as secure as original flooring.
4. Install anti-tip bracket(s) and slide range into place.

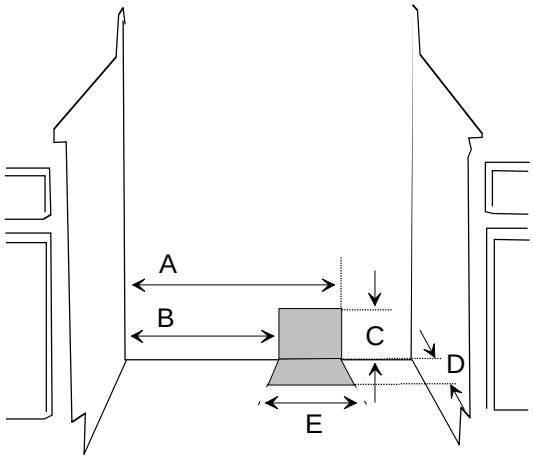
Gas Connection Requirements

Before connecting this appliance to the gas supply piping system, confirm installation meets the requirements of local codes, or in the absence of local codes, with the National Fuel Gas Code, ANSI Z223.1-Latest Edition.

The installation of appliances designed for manufactured (mobile) home installation must conform with Manufactured Home Construction and Safety Standard, Title 24 CFR, Part 3280, or when such standard is not applicable, the Standard for Manufactured Home Installation, ANSI225.1/NFPA 501A-Latest Edition, and with local codes where applicable.

Gas Supply Location

Gas supply must be located in the area shown.



A—26 inches
B—20 inches
C—2¼ inches
D—4 inches
E—6 inches

Gas Supply Location

Gas Supply Pressure

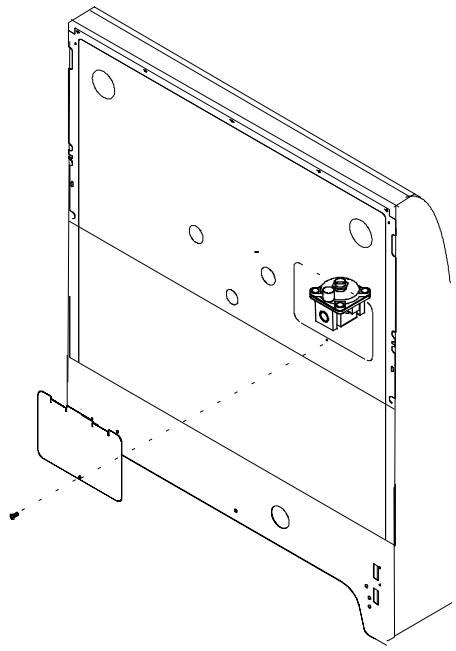
CAUTION

To avoid property damage, maximum gas supply pressure must not exceed 14" WCP.

- Appliance and individual shutoff valve must be disconnected from the gas supply piping system during any pressure testing of that system at test pressures in excess of ½ psig (3.5kPa) (14" WCP).
- Appliance must be isolated from gas supply piping system by closing manual shutoff valve during any pressure testing of the gas supply piping system at test pressures equal to or less than ½ psig (3.5kPa) (14" WCP).
- Gas supply pressure for checking regulator setting must be at least 1" WCP above manifold pressure shown on rating label.

Pressure Regulator Location

Remove rear cover to expose pressure regulator.



Regulator Cover

Converting for Use with Natural Gas or Propane Gas

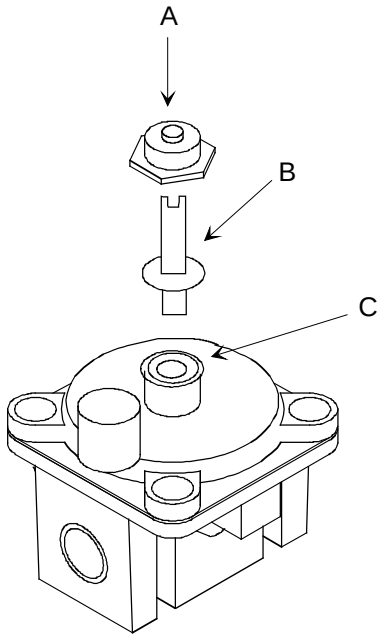
This range arrives from factory adjusted for use with natural gas. If using LP/propane gas is desired, range must be converted. See “Type 1” or “Type 2” regulator.

WARNING

To avoid electric shock that can cause personal injury or death, disconnect main electrical supply to range before servicing.

Converting Type 1 Pressure Regulator for Use with LP/ Propane

1. Remove pressure regulator cap with a wrench.
2. Remove plastic insert from pressure regulator cap.
   - Plastic insert fits tightly in cap.
3. Reverse plastic insert and carefully push plastic insert firmly into hole in pressure regulator cap.
   - Cap must show “LPG10” or “LP10”.
4. Place pressure regulator cap on pressure regulator and tighten.
   - Insert should not disturb spring in body of regulator.

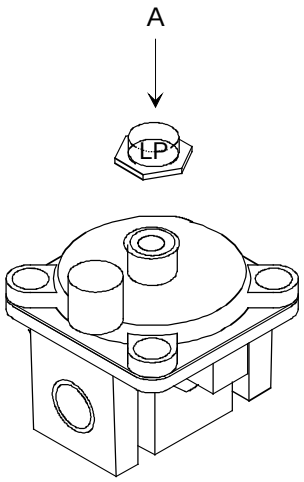


A—Cap
B—Plastic Insert (LP setting)
C—Spring Location

Type 1 Pressure Regulator

Converting Type 2 Pressure Regulator for Use with LP/Propane

1. Remove pressure regulator cap with a wrench.
2. Reverse pressure regulator cap.
   - Cap must show “LP”.
3. Place pressure regulator cap on pressure regulator and tighten.

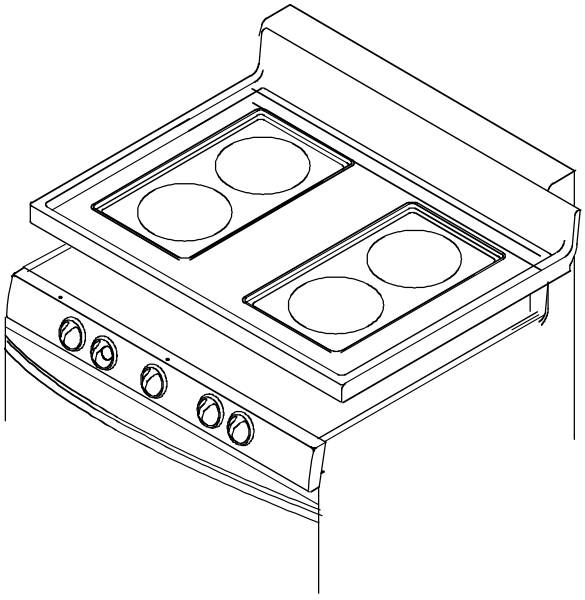


A—Cap

Type 2 Pressure Regulator

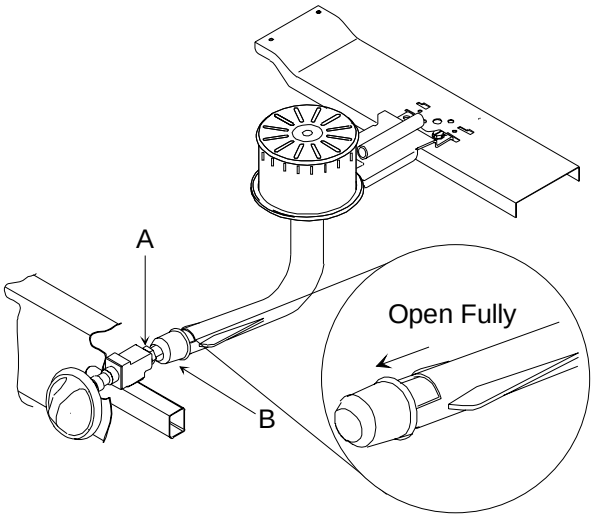
Converting Surface Burners for Use with LP\Propane

1. Lift the rangetop off of the range.
   - A peg on each side of rangetop holds rangetop in place.



Remove Rangetop

2. Turn all 4 orifice hoods (tighten) counterclockwise when facing front of range 1½ to 2 turns or until snug.
   - Use ½-inch wrench.
   - Do not over tighten orifice hoods. If orifice hoods are over tightened, gas supply can be cutoff or orifice hood threads can strip.



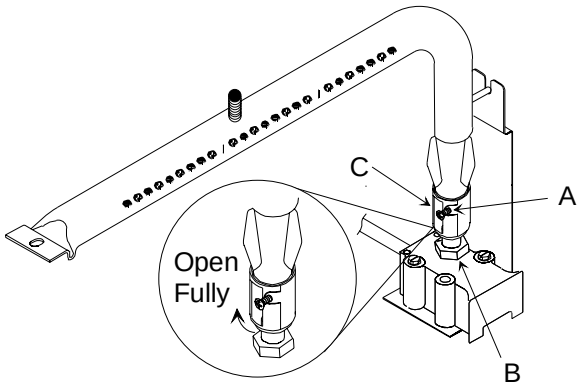
A—Orifice Hood
B—Air Shutter

Orifice hood and Air Shutter

3. Pull all 4 air shutters fully open.

Converting Oven Burner for Use with LP\Propane

1. Open broiler door and remove broiler rack, pan, and grid.
2. Through rectangular hole on rear of broiler cavity, turn orifice hood (tighten), clockwise when facing front of range, 1½ to 2 turns or until snug.
   - Do not overtighten orifice hoods. Orifice hoods can strip.



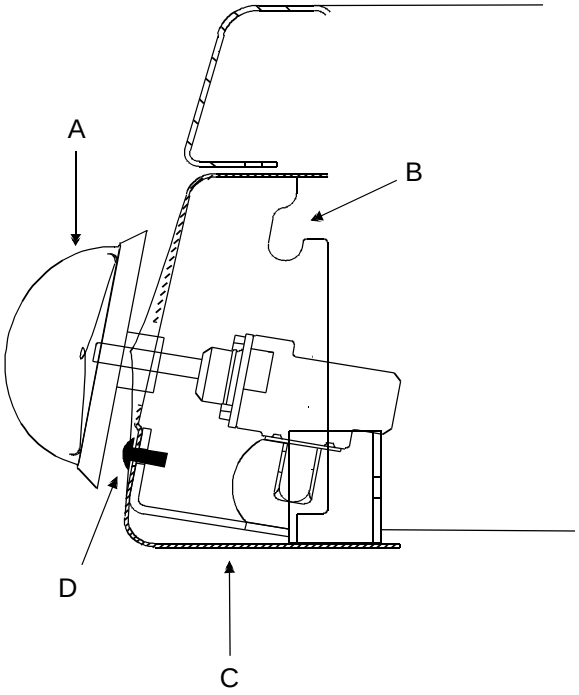
A—Air Shutter Screw
B—Orifice Hood
C—Air Shutter

Converting Oven Burner

3. Open air shutter fully.

Converting Oven Thermostat for Use with LP\Propane

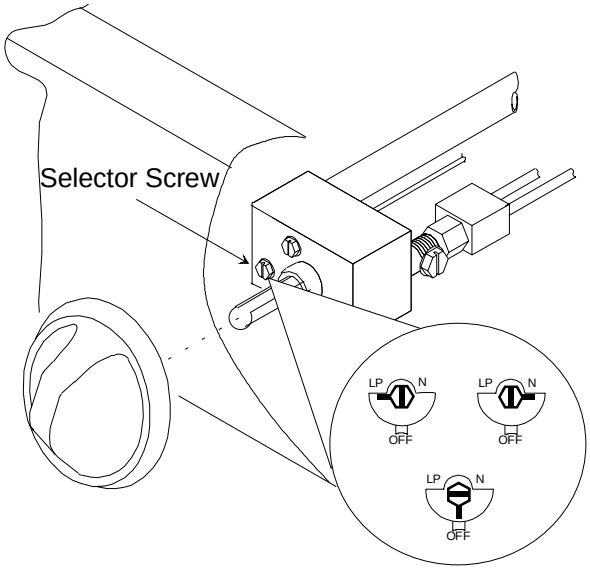
1. Remove all (5) control knobs from range.
   - Exposes 2 screws on burner control panel.
2. Remove 2 screws from burner control panel.
   - Panel drops slightly after screws are removed.
3. Grasp bottom of burner control panel, gently lift and pull out panel until clear of burner valve stems.
   - After burner control panel clears valve stems, continue to roll panel until free from range. Set aside. See *Pivot Point* in illustration.



A—Burner Control Knob
B—Pivot Point
C—Burner Control Panel
D—Screw

Removing Panel

4. Turn the selector screw on oven thermostat so the pointer is towards “LP”.
5. Reverse steps 1–3 to replace control panel and knobs.



Converting Oven Thermostat

Converting Type 1 Pressure Regulator for Use with Natural Gas

1. Remove pressure regulator cap with a wrench.
2. Remove plastic insert from pressure regulator cap.
   - Plastic insert fits tightly in cap.
3. Reverse plastic insert and carefully push plastic insert firmly into hole in pressure regulator cap.
   - Insert must show “NAT” or be blank.
4. Place pressure regulator cap on pressure regulator and tighten.
   - Insert should not disturb spring in body of regulator.

Converting Type 2 Pressure Regulator for Use with Natural Gas

1. Remove pressure regulator cap with a wrench.
2. Reverse pressure regulator cap.
   - Insert shows “NAT” or is blank.
3. Place pressure regulator cap on pressure regulator and tighten.

Converting Surface Burners for Use with Natural Gas

1. Lift the rangetop off of the range.
2. Turn all 4 orifice hoods (loosen) clockwise when facing front of range 1½ to 2 turns.
   - Use ½-inch crescent wrench.
3. Close all 4 air shutters to approximately $^{1}/_{8}$ inch.

Converting Oven Burner for Use with Natural Gas

1. Remove broiler drawer.
2. Turn orifice hood counterclockwise (loosen) 2 full turns.
3. Close air shutter to approximately 3/8 inch.
4. Replace broiler door.

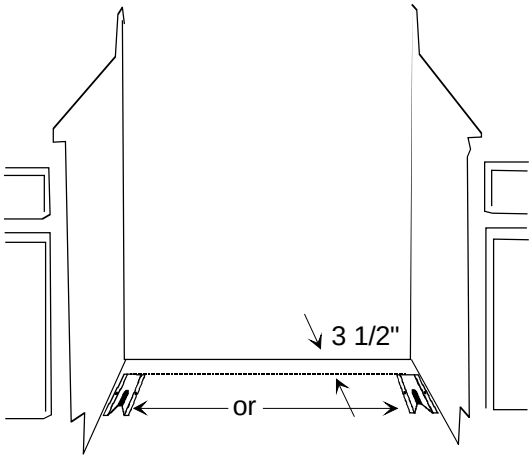
Converting Oven Thermostat for Use with Natural Gas

1. Remove 4 burner control knobs from range.
   - Exposes 2 screws on burner control panel.
2. Remove 2 screws from burner control panel.
   - Panel drops slightly after screws are removed.
3. Grasp bottom of burner control panel, gently lift and pull out panel until clear of burner valve stems.
   - After burner control panel clears valve stems, continue to roll panel until free from range. Set aside.
4. Turn the selector screw so the pointer is towards “N”.
5. Reverse steps 1-3 to replace control panel and knobs.

Anti-tip Bracket Installation

To reduce risk of range tipping, secure range with a properly installed anti-tip bracket.

1. Measure 3 1/2 inches from back wall on right and left side of cabinet cutout. Mark measurements on floor and draw a straight line connecting marks.
2. Position anti-tip bracket.
   - If range is installed beside cabinet(s), place anti-tip bracket with back edge on line drawn on floor and side of bracket against cabinet.
   - If range is not installed beside cabinet(s), position range where it will be installed. Draw a line along side of range on floor from front to back. Remove range. Place anti-tip bracket with back edge over line drawn 3 1/2 inches from back wall and side of bracket over line drawn along side of range on floor.
   - Anti-tip bracket can be installed on either right or left side.

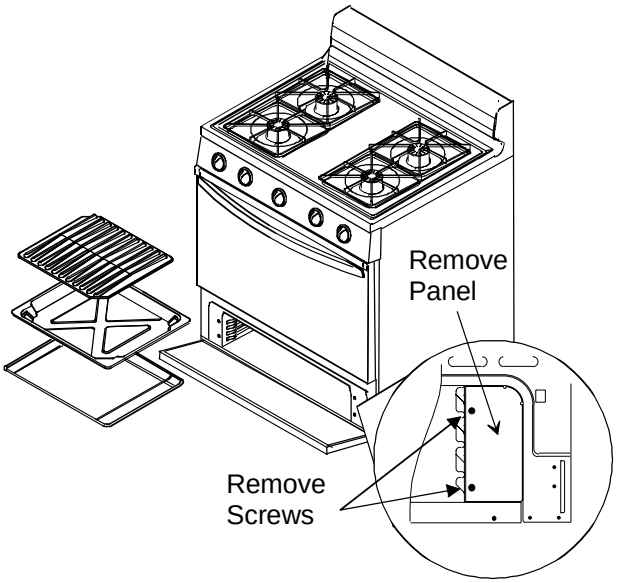


Anti-tip Bracket Location

3. Mark 2 hole locations in anti-tip bracket.
4. Drill 2 holes.
   - If drilling into wood, use a 3/32 inch drill bit.
   - If drilling into concrete, use a 3/16 inch masonry drill bit and insert plastic anchors.
5. Secure bracket to floor using screws supplied.
6. After range is slide into position, verify the range leveling leg has engaged anti-tip bracket.

Verifying anti-tip bracket position

1. After range is in place, open broiler door and remove broiler rack, pan, and grid.
2. Remove screws in front of broiler area on side of range that anti-tip bracket is installed.
3. Remove panel and look towards back of oven and check anti-tip bracket has engaged bracket.
4. Reinstall panel after checking anti-tip bracket.



Verify Anti-tip Bracket Position

Gas Connection

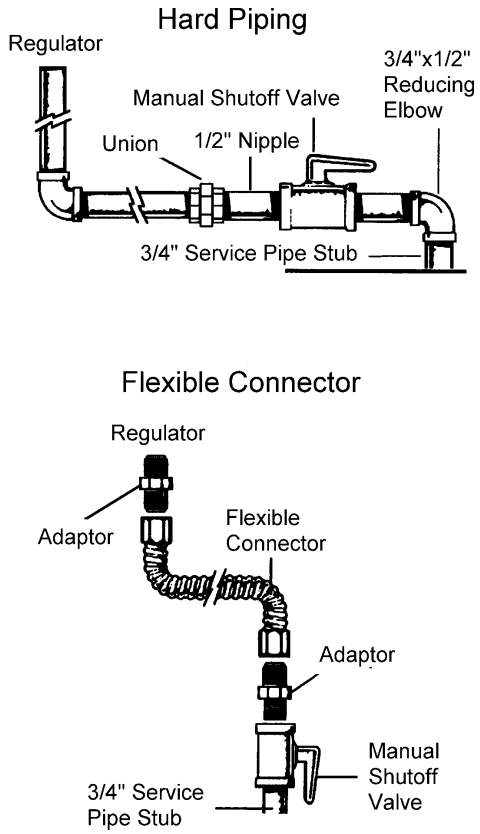
Connect gas supply to regulator using hard pipe or flexible connector (Check local codes). Pressure regulator supplied with this appliance has a ½ inch NPT female connection.

- A manual shutoff, not supplied with range, must be installed in an accessible location outside of range.
- Use joint compound that is resistant to action of propane gas on all male pipe threads.
- Use supplied pressure regulator only.
- Do not overtighten gas fitting when attaching to pressure regulator. Overtightening may crack regulator.
- Support pressure regulator with wrench when installing gas fitting.

⚠ WARNING

To avoid property damage or personal injury, only use a new flexible connector that is AGA/CGA design certified.

- Do not use an old connector.
- Do not reuse a connector after moving appliance.



Gas Connection Examples

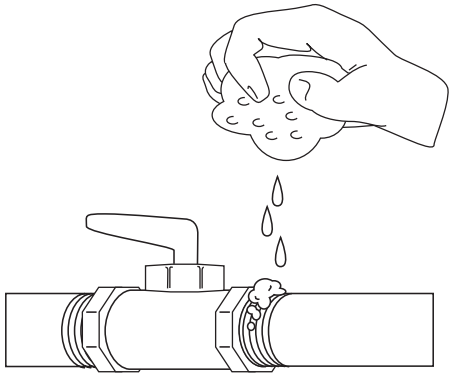
Testing for Gas Leaks

After final gas connection is made, turn on manual gas valve and test all connections in gas supply piping and range for gas leaks.

⚠ WARNING

To avoid property damage or serious personal injury, never use a lighted match to test for gas leaks.

1. Place soap suds on connections.
   - Bubbles appear if leak is present.
2. If bubbles appear, shut off gas supply valve.
3. Tighten joint if leak is at factory fitting.
   - If leak is not at factory fitting, unscrew, apply more joint compound, and tighten to correct leak.
4. Retest connection for leak after tightening.
   - Retest any connections that were disturbed.



Test for Gas Leaks

Seal Openings

Openings in wall behind the range or on floor under range must be sealed before sliding range into position.

Place Range

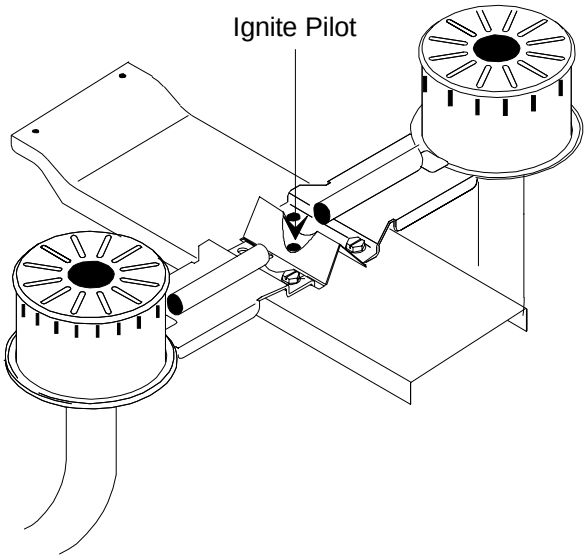
1. Slide range into place.
   - Leveling legs must be extended out ¼ inch to engage anti-tip bracket.
2. Carefully level range using legs provided. Range must be level to cook and bake uniformly.
   - Place a level on top oven rack or on top of range when leveling.

Removal and Replacement of Range

1. Turn off gas valve and disconnect gas supply.
2. Remove range and place aside.
3. Remove anti-tip bracket and reinstall anti-tip bracket into new location using instructions in this manual.
4. To reinstall range, follow instructions in “Installation” section of this manual.
   - Do not reuse a flexible connector after moving appliance.

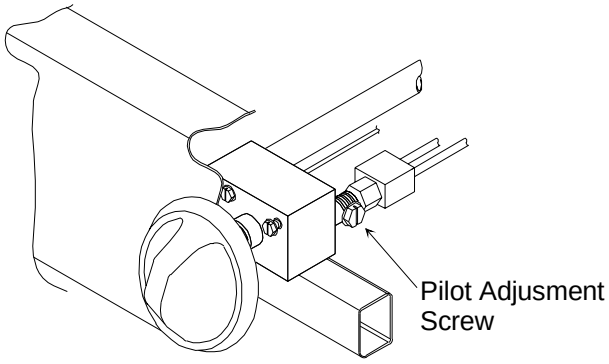
Igniting and Adjusting Top Burner Pilot Flame

1. Check that all burner control knobs are in the OFF position.
2. Remove grates and lift off rangetop.
3. Ignite both top burner pilots with match.
   - Pilot flame should be 1/4 to 3/8 inch high and centered in the pilot housing.



Surface Burner Pilot

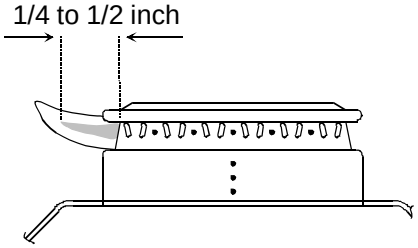
4. If necessary, adjust pilot flame size. Remove rangetop if necessary.
   - Tighten or loosen pilot adjustment screw, located behind oven temperature knob, until flame is 1/4 to 3/8 inch high and centered in pilot housing.
   - If flame is too high, black marks (carbon) will form on the bottom of the rangetop.



Pilot Adjustment Screw

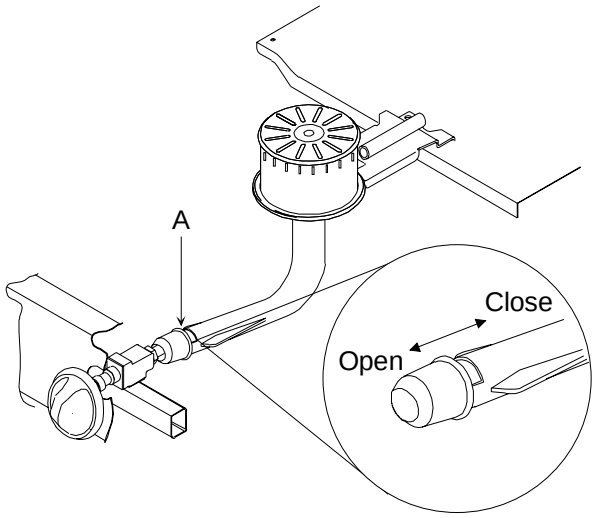
Test and Adjusting Surface Burner Flame

Turn on burner. See “Operating Surface Burners” section for burner operating instructions. Surface burner should ignite within 4 seconds. Properly adjusted surface burner flames are clean and blue with a distinct inner cone approximately ¼ inch to ½ inch long. Some yellow flame is normal when burning LP/Propane.



Surface Burner Flame

Remove rangetop to adjust air shutters. If burner flame is blowing or noisy, reduce airflow to burner (close shutter). If burner flame does not hold its shape, increase airflow to burner (open shutter). Repeat test if necessary.

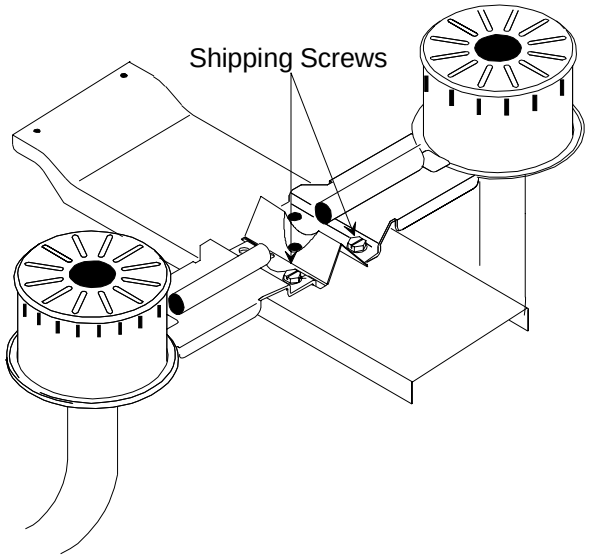


A—Air Shutter

Adjust Air Shutter

Remove Shipping Screws

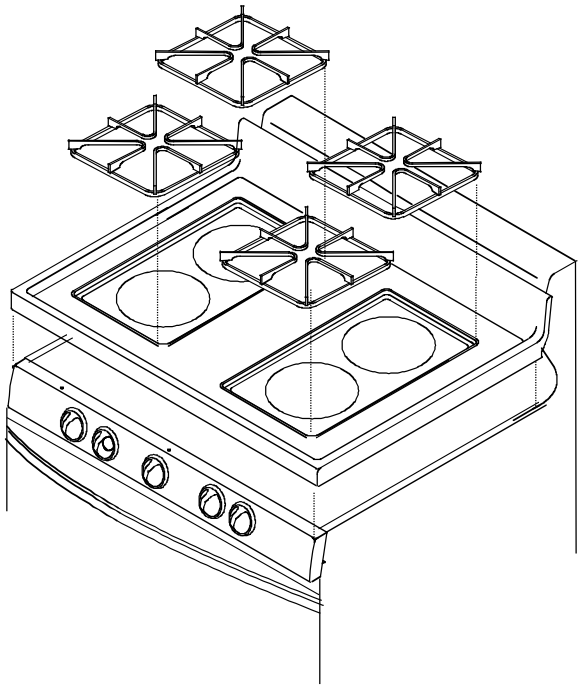
Remove shipping screws.



Removing Surface Burners

Place Rangetop and Grates

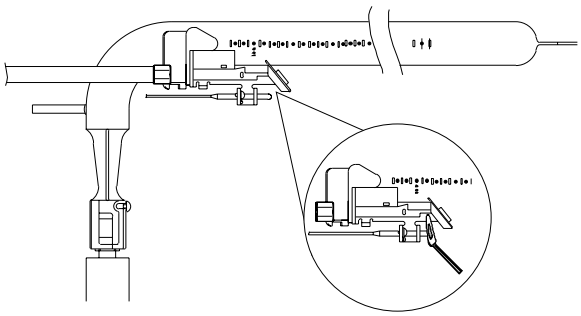
Replace rangetop and place grates over burners. A peg on each side of range holds rangetop in place.



Placing Rangetop and Grates

Ignite Oven Burner Pilot

1. Open broiler door and remove broiler pan, grid, and rack.
2. In rear of broiler cavity, hold a match near pilot as shown in illustration.
3. Quickly remove hand and match when pilot ignites.



Igniting Oven Burner Pilot

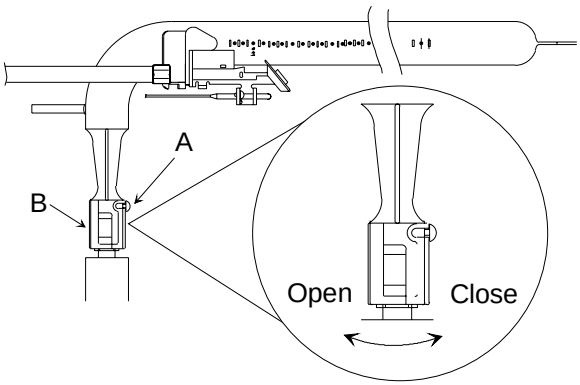
Test and Adjust Oven Burner Flame

Turn on oven burner. See “Baking” section for oven burner operating instructions. Properly adjusted oven burner flames are blue with a distinct deep blue inner cone approximately ½ inch long. When using natural gas, flame should not have any yellow flame when burning. Some yellow flame when burning LP\propane gas is normal.

Flame should not be visible in the oven cavity when burning and should not extend into the oven cavity beyond the removable oven bottom.

- If burner flame is blowing or noisy, reduce airflow to burner.
- If burner flame is yellow and does not hold its shape, increase airflow to burner.

1. Check that oven temperature knob is in OFF position.
2. Open broiler door and remove broiler pan, grid, and rack.
3. Through rectangular hole in rear of broiler cavity, loosen air shutter lock screw and open or close air shutter.
   - Tighten air shutter lock screw after adjusting.



A—Air Shutter Lock Screw
B—Air Shutter

Adjust Oven Burner Air Shutter

4. Repeat test if necessary.
5. Replace broiler pan, grid, and rack.

Operating Surface Burners

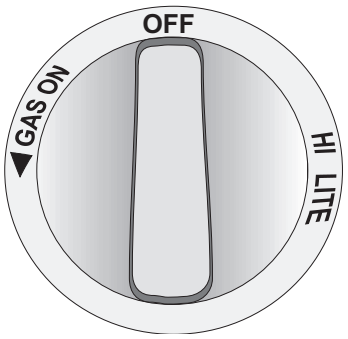
WARNING

To avoid risk of serious personal injury, property damage, or fire, do not leave burners unattended while in operation. Grease and spillovers can ignite causing a fire.

CAUTION

To avoid risk of burns on standing pilot ranges, do not touch area between burner openings. Pilot flame under rangetop can make rangetop hot to touch.

1. Push in and turn control knob counterclockwise until the burner ignites.
   - Burner should ignite within 4 seconds.



Surface Burner Control Knob

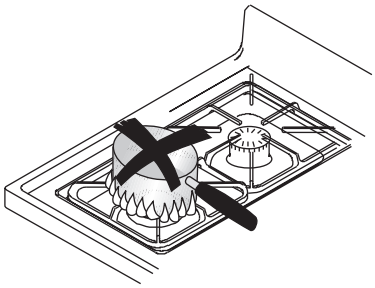
2. After gas ignites, turn control to desired setting.
   - Each control knob can be set to any required cooking temperature. Burner settings do not have distinct clicks.
   - Use *HI* to bring food to boiling temperatures. When food is boiling temperature setting should be reduced.
   - After lighting burner do not operate burner for long periods of time without cookware on the grate. The finish on the grate can chip without cookware to absorb heat.
3. Turn control knob to *OFF* position when finished cooking.

Delayed Surface Burner Ignition

Burner should ignite within 4 seconds. If burner does not ignite within 4 seconds turn control knob to *OFF* position and follow directions in “Cleaning Surface Burners” and “Before Calling for Service” section. Try burner again. If burner still does not ignite in 4 seconds, contact an authorized servicer.

Adjusting Burner Flame Size

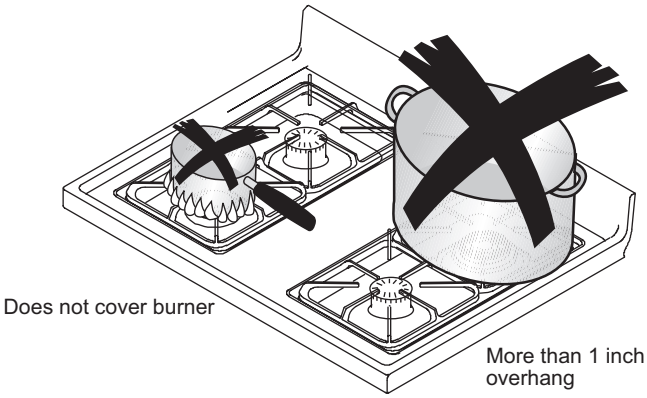
- While turning the burner control knob, watch the burner flame.
- Flame size should match the size of the pan. Do not allow the flame to extend up the sides of the pan. Flames that extend up the sides of the pan can ignite clothing, make handle hot, or burn.



Adjusting Burner Flame Size

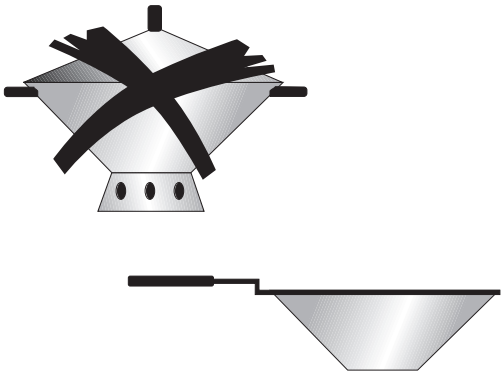
Cooking Utensils

- Use proper pan size. Do not use a pan that has a smaller bottom than surface burner. Do not use utensils that overhang grate by more than 1 inch.



Use Proper Pan Size

- Use care when using glazed cooking utensils. Some glass, earthenware, or other glazed utensils break due to sudden temperature changes.
- Select utensils without broken or loose handles.
- Handles should not be heavy enough to tilt pan.
- Do not use stove top grills on your range. Stove top grills cause incomplete combustion and can create levels of carbon monoxide above allowable standards.
- Do not use a wok with a ring stand. Use flat bottom wok.

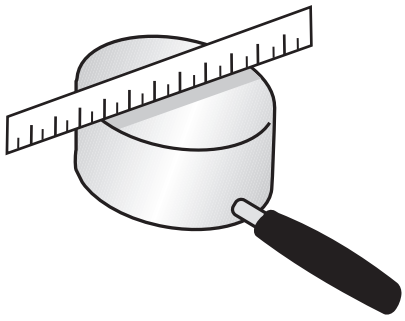


Flat Bottom Wok

Utensil Material Characteristic		
Type	**Temperature Response**	**Uses**
Aluminum	Heats and cools quickly	Frying, braising, roasting
Cast Iron	Heats and cools slowly	Low heat cooking, frying
Copper Tin Lined	Heats and cools quickly	Gourmet cooking, wine sauces, egg dishes
Enamelware	Depends on base metal	Low heat cooking
Ceramic (Glass)	Heats and cools slowly	Low heat cooking
Stainless Steel	Heats and cools at moderate rate	Soups, sauces, vegetables, general cooking

To avoid pan wobbling, use a pan with a flat bottom. Determine if pan has a flat bottom.

1. Rotate a ruler along bottom of pan. If pan is not flat, gaps between bottom of pan and edge of ruler occur.
2. A small groove or mark on a pan does not effect cooking times. However, if a pan has a gap, formed rings, or an uneven bottom, it does not cook efficiently and in some cases may not boil liquid.



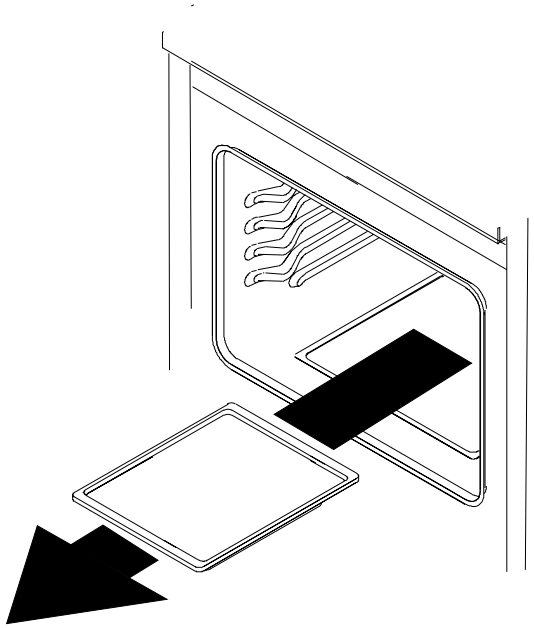
Flat Bottom Pan

Prepare to Bake

Remove Items Stored in Oven

Remove any pans and other cooking utensils stored in oven. Items left in oven can cause damage to the oven or item in oven.

Never store the broiler pan or place utensils directly on the oven bottom. If the broiler pan or utensils are left on the oven bottom while heating, the oven bottom can chip or be damaged.



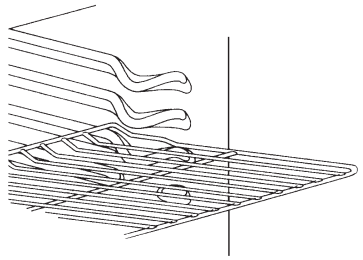
Remove Items Stored in Oven

Oven Rack Placement
Position oven rack before turning oven on.

⚠ WARNING

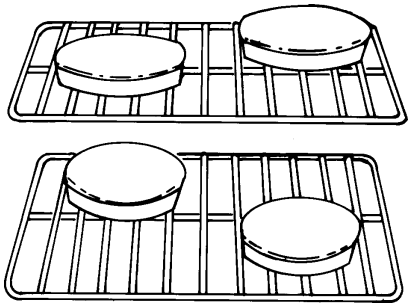
To avoid damaging oven liner or creating fire, do not line oven bottom or oven racks with foil.

1. Pull rack forward to stop position.
2. Raise front edge of rack and pull until rack is out of oven.
3. Place rack in desired rack position.
   - Curved edge of rack must be toward rear of oven.



Oven Rack Placement

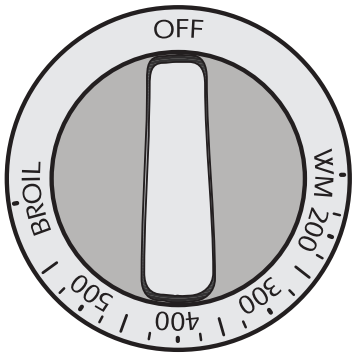
Pan Placement
- Keep pans and baking sheets 2 inches from oven walls.
- Stagger pans placed on different racks so one is not directly over the other.



Pan Placement

Baking

1. To preheat oven, turn oven temperature knob to desired temperature.
   - Preheat oven for approximately 15-20 minutes.
2. Place food in oven.
3. After cooking time elapses, remove food and turn oven temperature knob to *OFF*.



Temperature Knob

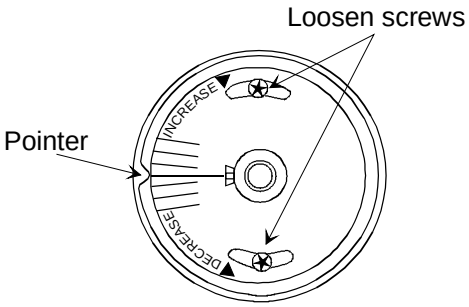
Check for Bake Burner Flame
Allow no more than 40–60 seconds before burner ignites and heat is felt. To check for heat, open oven door to first stop and place hand over oven door. If heat is not felt, turn surface burner control knob to OFF position. If burner repeatedly fails to ignite, contact an authorized servicer.

Adjusting Factory Set Baking Temperature

Oven temperature is set at factory. When first using oven, follow recipe times and temperatures. If you think oven is too hot or too cool, temperature can be adjusted. Before adjusting oven baking temperature, test a recipe by using a temperature set higher or lower than the recommended temperature. The baking results should help you to decide how much adjustment is needed.

1. Pull oven thermostat knob straight out from control panel.
2. Turn knob over and loosen screws using Phillips screwdriver.
   - Do not remove screws.
3. While holding knob front, turn outer part of knob until pointer points to next line.
   - Turn outer knob clockwise to decrease or counter-clockwise to increase temperature.
   - Each line adjusts temperature approximately 10 degrees Fahrenheit.
   - Only move knob one line at a time.

4. Tighten screws with pointer in new position and replace knob on control panel.
   - Use oven with known recipe before moving pointer again.



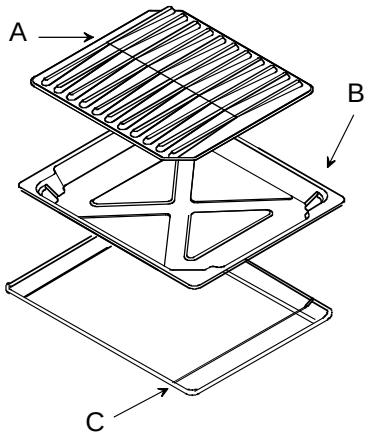
Prepare for Broiling

WARNING

To avoid risk of fire, do not line the broiler grid with foil.
- Foil may trap grease on top of grid close to burner causing a fire.
- Never leave oven unattended while broiling. Overcooking may result in a fire.

Broiling Tips
- Remove excess fat from meat before broiling. Cut edges of meat to prevent curling.
- Place food on a cold ungreased broiling pan. If pan is hot, food sticks.
- All food except fish should be turned at least one time. Begin broiling with skin side down.
- Season meat after it has browned.
- Broiling does not require preheating.
- Begin cooking using suggested rack levels in *Broiling Guide* section to test broiler results. If food is not brown enough, cook on a higher rack position. If food is too brown, cook on a lower rack position.

Broiling
1. Open broiler door, slide out broiler rack, center food on broiling grid, and slide broiler rack into oven.
2. Close broiler door.
3. Turn oven temperature knob to *BROIL*.
4. After broiling, open broiler door, slide out broiler rack, remove food from broiling grid, slide broiler rack into oven, and close broiler door.
5. Turn oven temperature knob to *OFF*.



A—Broiler Grid
B—Broiler Pan
C—Broiler Rack

Broiler Pan and Grid

Check Broiler Flame
Allow no more than 40–60 seconds before burner ignites and flame is seen. If burner does not ignite turn temperature knob to *OFF* position. If burner repeatedly fails to ignite within 40–60 seconds contact an authorized servicer.

Baking Guide

Follow these recommendations only as a guide for times and temperatures. Times, rack position, and temperatures may vary depending on conditions and food type. For best results, always check food at minimum time.

Food	**Oven Temperature** (°Fahrenheit)	**Cooking Time** (Minutes)
Angel Food Cake	350	28–50
Biscuits	350–375	8–16
Muffins	375–400	17–23
Cookies	325–350	7–18
Cupcakes	325–375	15–20
Brownies	325–350	25–35
Layer Cakes	325–350	25–35
Pound Cake	325	40–60
Fresh Pies	375–425	35–50
Nut Bread	350	45–55

Broiling Guide

Follow these recommendations only as a guide for times and temperatures. Times, rack position, and temperatures may vary depending on conditions and food type. For best results close broiler door and always check food at minimum time.

Food	**Thickness** (Doneness)	**Rack position** (1=Highest 3=Lowest)	**Cooking time** (Minutes)
Beef Steak	1" (med.)	2	14–16
Beef Steak	1" (well)	2	23
Beef Steak	1½" (med.)	2	23–28
Beef Steak	1½" (well)	2	33
Beef ground	(¾"–1")	2	12–17
Fish Fillets and Steaks		3	15–20
Pork Chops or Steak	1"	3	15–16
Pork Chops or Steak	1½"	3	23–28
Bacon		3	12–17
Ham Slice (pre-cooked)	½"	3	12–17
Ham Slice (pre-cooked)	1"	3	20–25

Poultry Roasting Guide

Follow these recommendations only as a guide for times and temperatures. Times, rack position, and temperatures may vary depending on conditions and food type. For best results, always check food at minimum time.

Food	**Oven temperature** (°Fahrenheit)	**Cooking time** (Hours)
Whole Chicken (4 lbs to 5 lbs)	375	1½–1¾
Whole Chicken (Over 5 lbs)	375	1¾–2
Turkey (6 lbs to 8 lbs)	325	3–3½
Turkey (8 lbs to 12 lbs)	325	3½–4
Turkey (12 lbs to 16 lbs)	325	5
Turkey (16 lbs to 20 lbs)	325	5–6
Turkey (20 lbs to 22 lbs)	325	6–7½
Duck (3 lbs to 5 lbs)	325	1½–2

Beef and Pork Roasting Guide

Follow these recommendations only as a guide for times and temperatures. Times, rack position, and temperatures may vary depending on conditions and food type. For best results, always check food at minimum time.

Food	**Oven Temperature** (°Fahrenheit)	**Cooking time** (Minutes per pound)
Beef Roast (Rare)	325	25–30
Beef Roast (Medium)	325	31–35
Beef Roast (Well)	325	38–40
Rolled Roast (Rare)	325	37–41
Rolled Roast (Medium)	325	41–45
Rolled Roast (Well)	325	48–50
Fresh Whole Ham	325	27–33
Pork Loin	325	35–40
Pork Shoulder, Butt	325	35–40
Pork Picnic Shoulder	325	30–35
Mild Cured Ham Picnic, Shoulder	350	20–30

Care and Cleaning

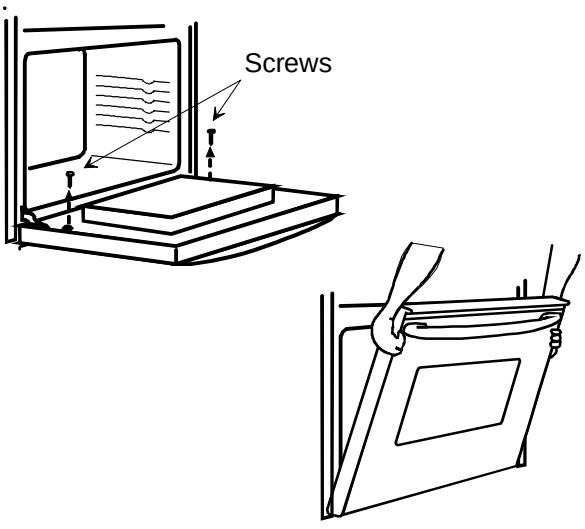
Removing Oven Door

CAUTION

To avoid personal injury or property damage, handle oven door with care.

- Door is heavy and can be damaged if dropped.
- Avoid placing hands in hinge area when door is removed. Hinge can snap closed and pinch hands.
- Do not scratch or chip glass, or twist door. Glass may break suddenly.
- Replace door glass if damaged.
- Do not lift door by handle.

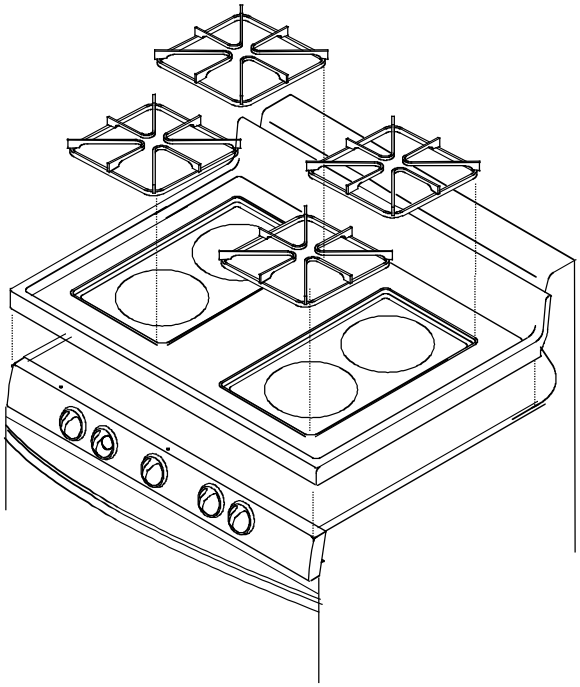
1. Open door fully.
2. Remove screws.
   - Oven doors are attached with a screw on each side of oven door.
3. Close door to first stop, grasp door firmly on each side, and lift upward until door is off hinges.
   - Do not lift door by handle. Glass or handle can break.
   - Only push hinges closed once oven door is removed if necessary. Use both hands when closing hinge. Hinge snaps closed.
4. Reverse procedure to reinstall oven door.
   - Hinges must be in first stop position to reinstall door.



Removing Oven Door

Removing Rangetop and Grates

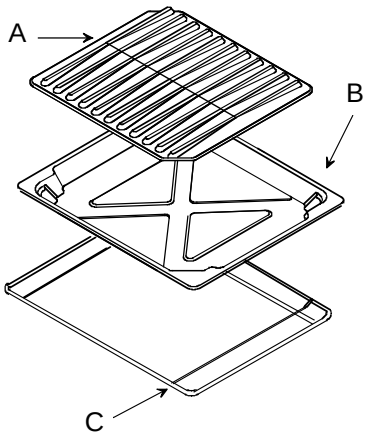
Remove rangetop and burner grates for cleaning under rangetop. Lift up Rangetop to remove. A peg on each side of rangetop snaps in side of range.



Removing Rangetop and Grates

Remove Grid, Pan, and Rack

Remove and clean broiler grid, pan, and rack after use.



A—Broiler Grid
B—Broiler Pan
C—Broiler Rack

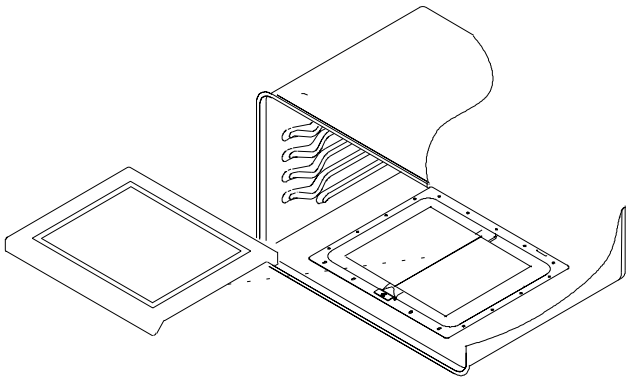
Broiler Pan and Grid

Removing Oven Bottom

CAUTION

To avoid risk of cuts, wear protective gloves when removing oven bottom. Sharp edges around oven bottom can cut.

1. Pull oven bottom forward and lift out.
2. Wipe out burner area around burner with cloth and warm soapy water.
3. Dry area thoroughly.
4. Replace oven bottom. Oven bottom has tabs in rear that fit into oven floor slots.

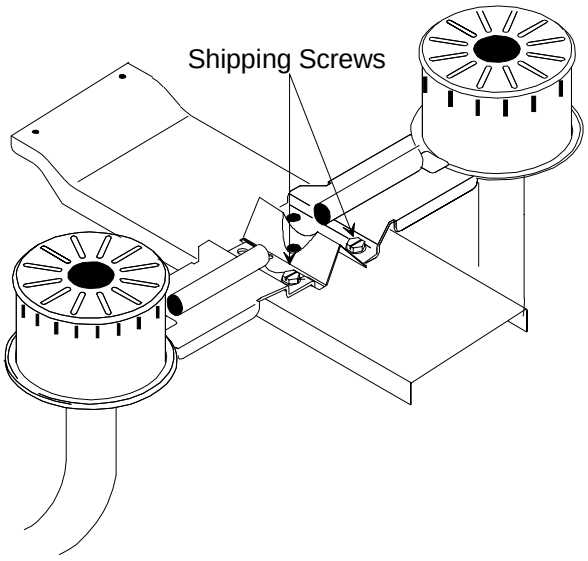


Burner Area

Removing Surface Burners

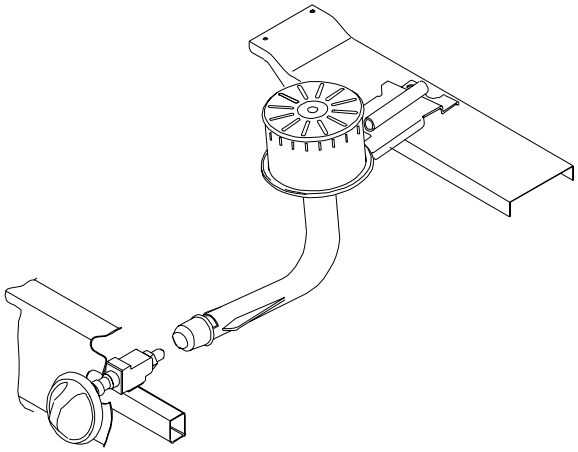
Clean surface burners frequently to ensure proper burner ignition. Cleaning is especially important after large spills. Burner can be removed for easy cleaning.

1. Remove shipping screws if they have not been removed during installation.



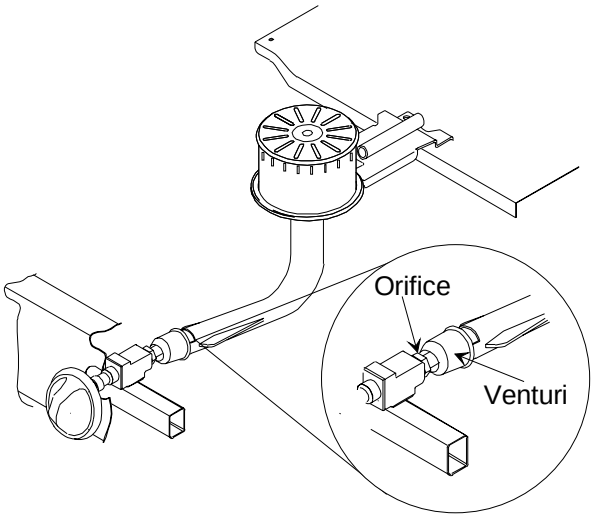
Removing Surface Burners

2. Tilt burner and lift out of range.



Removing Surface Burner

3. Reverse procedure to reinstall.
   - Orifice must be in venturi as illustrated below.
   - Shipping screws should be left off after range is installed.

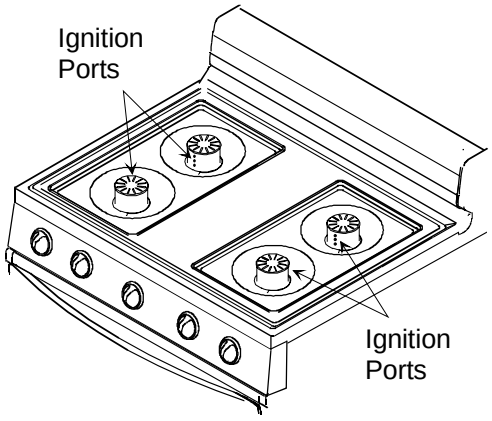


Correct Burner Installation

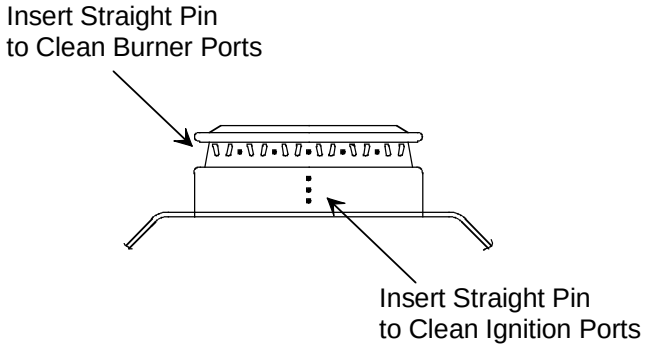
Cleaning Surface Burners

Clean surface burners frequently (every 6 months) to ensure proper burner ignition. Cleaning is especially important after large spills.

1. Wipe burners with cloth and mid detergent diluted in warm water.
2. Insert straight pin into burner and ignition ports or use toothbrush to clean away burnt on food.
   - Front surface burner ignition ports are located on back of front burners and can not be seen from front of range.
   - Do not use tooth picks or steel wool to clean burner ports. Tooth picks and steel wool can break off and clog ports.



Ignition Port Location



Cleaning Burner and Ignition Ports

3. Wipe away any new soil on burner and dry thoroughly.

Soaking Surface Burners

To remove burnt on food, soak surface burners in warm, soapy water. Rinse after soaking and clean ports with toothbrush or straight pin. Before replacing surface burners, shake until all water is out of burner, and then dry thoroughly. Check flame after reinstalling for correct size and shape.

Water left in burners after cleaning can cause slow ignition and poor flame shape. If necessary, place burners in oven and set oven temperature knob to “WM”. After 20 minutes, burners should be dry. Using potholders, remove the burners from the oven.

Cleaning

Part	Materials to Use	General Directions
Under rangetop	Soap and water	Lift rangetop off of range for easy cleaning. Frequent cleaning with soap and water, and non-abrasive pad prolongs time between deep cleanings. Be sure to dry thoroughly.
Surface burners	Soap and water	Cool before cleaning. Frequent cleaning with soap and water, and non-abrasive pad prolongs time between deep cleanings. For heavy soil burner can be removed and soaked in warm soapy water. See “Removing Surface Burners” and “Cleaning Surface Burners” sections. Be sure to dry completely before replacing.
Oven burner		Do not clean. Any soil will burn off while cooking.
Burner grates	Soap and water	Cool before cleaning. Frequent cleaning with soap and water, and non-abrasive pad prolongs time between deep cleanings. Be sure to dry thoroughly.
Hard to clean burner grates	½ Cup ammonia	Place burner grates in plastic bag with ½ cup ammonia. Do not pour ammonia into bag. Ammonia must remain in cup. To avoid rust, do not soak grates in ammonia. Close bag tightly and leave grates overnight. Before bag is opened turn face away to avoid breathing or eye contact with fumes. Remove grates from bag and rinse. Clean according to instructions above.
Broiler pan and grid	Soap and a non-abrasive plastic scouring pad	Drain fat, cool pan and grid slightly. (Do not let soiled pan and grid stand in oven to cool.) Sprinkle with soap. Fill the pan with warm water. Let pan and grid stand for a few minutes. Wash or scour if necessary. Rinse and dry. The broiler pan and grid may also be cleaned in the dishwasher.
Control knobs	Mild soap and water	Pull off knobs. Wash gently but do not soak. Dry and return controls to oven, making sure to match flat area on the knob to the flat area on shaft.
Oven door	Soap and water	Clean the inside and outside of the door with warm soapy water. <u>Silicon Oven Door Gasket</u> Some ovens have a gray silicon gasket that can be cleaned with soap and water. Do not allow harsh cleaners to come in contact with silicon gasket. <u>Braided Oven Door Gasket</u> Do not clean the braided oven door gasket. Gasket should not be moved while cleaning. Avoid getting any cleaning materials on gasket.

Outside finish and backguard	Soap and water	Wash all surfaces with cloth dampened in soapy water. Rinse and polish with a dry cloth. If knobs are removed, do not allow water to run down inside surface while cleaning.
Oven and broiler interior surfaces	Soap and water	Cool before cleaning. Frequent wiping with mild soap and water prolongs time between thorough cleanings. Be sure to rinse thoroughly. For baked on soil, use a cream cleaner or non-scratch powder. Never use commercial oven cleaner, strong abrasives, or steel wool. Do not line with foil.
Oven and broiler racks	Soap and water	Clean with warm soapy water. For heavy soil, clean by sprinkling baking soda and vinegar on rack. Wipe with non-abrasive pad. Rinse thoroughly <u>Hard to Clean Racks</u> Place racks in plastic bag with ½ cup ammonia. Do not pour ammonia into bag. Ammonia must remain in cup. To avoid rust, do not soak racks in ammonia. Close bag tightly and overnight. Before bag is opened turn face away to avoid breathing or eye contact with fumes. Remove racks from bag and rinse. Clean according to instructions above.

Before Calling for Service

Problem	Check
Surface burner does not ignite.	Burner should ignite within 4 seconds. If burner does not ignite within 4 seconds turn control knob to *OFF* position and follow directions in “Cleaning Surface Burners” section. Check for clogged ignition ports. Check for extinguished pilot flames. If burner still does not ignite in 4 seconds, contact an authorized servicer.
Pilot flame is lazy or blows out frequently.	Pilot flame should be 1/4 to 3/8 inch high and centered in the pilot housing. See *Igniting and Adjusting Top Burner Pilot Flame* section to adjust pilot flame.
Surface burner “pops” when turned off.	Normal condition. If a surface burner is quickly turned from HI to OFF, the surface burner may “pop”. This sound is known as the sound of extinction. Within range industry, extinction “pop” commonly occurs when using LP/Propane or Butane gas. To avoid “pop”, slowly turn burner control knob to OFF position.
Oven does not heat.	Check for extinguished pilot flames. Check control for proper setting.
Oven temperature is not accurate.	Store purchased oven thermometers do not measure oven temperature accurately. An accurate thermometer is necessary to calibrate oven. Check for blocked heat vents. Aluminum foil alters oven temperature. Oven bottom may not be in correctly. Oven thermostat capillary bulb in top part of oven cavity may be touching side of oven cavity or coated with food or cleaner. Clean or adjust clip to hold bulb away from oven wall. Change oven temperature through oven temperature knob. See “Adjusting Factory Set Baking Temperature” section.
Oven cycles on and off.	This condition is normal when baking or roasting. To maintain a temperature for baking, oven cycles on and off. The temperature may vary up to 25°F higher or lower than the oven temperature set on the control.
The oven smokes the first few times it is turned on.	Minor smoking is normal first few times oven is used.
Rangetop is warm during use.	Normal condition. Area between front and rear burners can be hot because of pilot flame.
Pan rocks on grate	Check to see if pan is flat. See “Cooking Utensils” section.

Warranty

Amana® COOKING PRODUCTS (excluding wall ovens)

FULL ONE YEAR WARRANTY
LIMITED SECOND YEAR WARRANTY ON ALL PARTS
LIMITED THIRD THRU FIFTH YEAR WARRANTY ON GLASS/CERAMIC TOP, ELECTRIC SURFACE ELEMENTS, OR GAS SURFACE BURNERS

FIRST YEAR
Amana Appliances will repair or replace, including related labor and travel, any part (f.o.b. Amana, Iowa) which proves to be defective as to workmanship or materials.

SECOND YEAR
Amana Appliances will provide replacement part, part only (f.o.b. Amana, Iowa), which proves defective as to workmanship or materials.

THIRD THRU FIFTH YEAR
Amana Appliances will provide replacement glass/ceramic cooktop, part only (f.o.b. Amana, Iowa), which proves defective as to workmanship or materials.

THIRD THRU FIFTH YEAR
Amana Appliances will provide replacement electric surface elements or gas surface burners, part only (f.o.b. Amana, Iowa)), which proves defective as to workmanship or materials.

OWNER'S RESPONSIBILITIES:
- Provide any defective part to an authorized Amana servicer.
- Provide proof of purchase.
- Provide normal care and maintenance, including cleaning as instructed in owner's manual.
- Replace owner replaceable items where directions appear in the owner's manual.
- Make product accessible for service.
- Pay for premium service costs for service outside servicer's normal business hours.
- Pay for service calls related to product installation and customer education.
- Pay for servicer's labor and travel expenses under limited warranty provisions.

ITEMS NOT COVERED:
- Normal product maintenance and cleaning.
- Light bulbs.
- Damages which occur in shipment or installation.
- General rebuilding or refurbishing that is not a legitimate warranty repair.
- Failures caused by:
  - Unauthorized service.
  - Grease or other material buildup due to improper cleaning or maintenance.
  - Accidental or intentional damage.
  - Connection to an improper gas or power supply.
  - Acts of God.
  - Use of improper pans, containers, or accessories that cause damage to the product.

WARRANTY LIMITATIONS:
- Begins at date of original purchase.
- Product used on a commercial, rental, or leased basis are not covered by this warranty.
- Applies to product used within the United States or in Canada if product has appropriate agency listing when shipped from the factory.
- Service must be performed by an authorized Amana servicer.
- Adjustments covered during first year only.

WARRANTY IS VOID IF:
- Serial plate is defaced.
- Product is altered by user.
- Product is not installed or used according to manufacturer's instructions.

IN NO EVENT SHALL AMANA APPLIANCES BE LIABLE FOR INCIDENTAL OR CONSEQUENTIAL DAMAGES*
*This warranty gives you specific legal rights and you may have others which vary from state to state. For example, some states do not allow the exclusion or limitation of incidental or consequential damages so this exclusion may not apply to you.

For answers to questions regarding the above or to locate an authorized Amana® servicer, contact:

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2800 220th Trail
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USA
1-800-843-0304 inside U.S.A.
1-319-622-5511 outside U.S.A.

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